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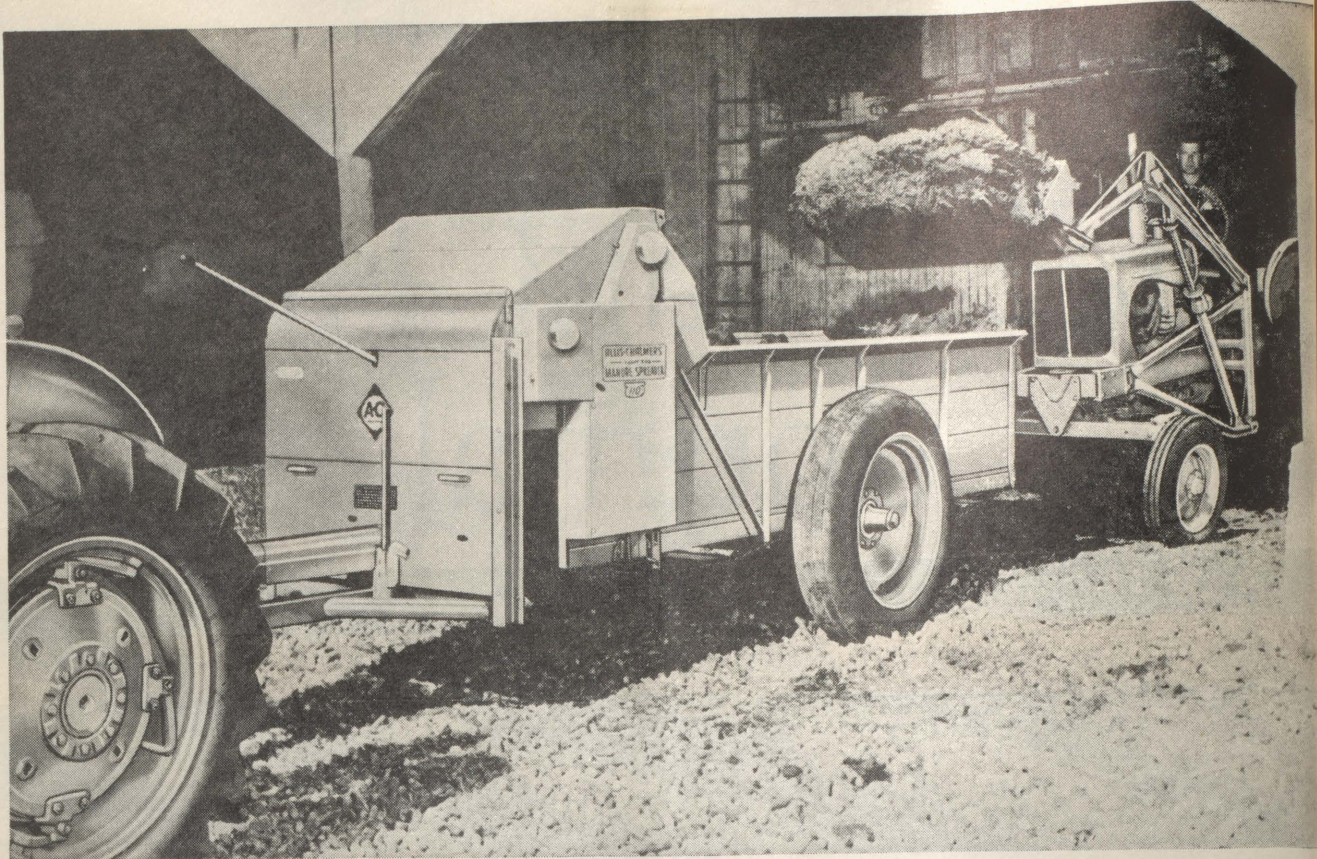
THE Macdonald Farm Journal

VOLUME 18 No. 2

OCTOBER 1957

F A R M • S C H O O L • H O M E





Power takes over

ALLIS-CHALMERS SPREADER EASY-LOADS AND FRONT-SPREADS A CLEAN NEW POWER WAY

Man-handling manure ends completely . . . power takes over . . . when you own the new Allis-Chalmers front-unloading spreader.

Tractor-load it from the *rear and sides*. There's no rear-beater to block the way. Load from hard-to-reach sheds, corners or barn cleaners . . . without touching a hand fork!

Front spreading is a whole new way of crop-feeding: one-lever control — thin or heavy — wide and low — out of cross-winds — comfortable for you!

Beaters and turbine slingers are fully enclosed like a hammer mill. The load moves *forward* as you spread — keeps load weight on the tractor drive wheels for better traction.

Team this new spreader with the easy-on, easy-off Allis-Chalmers Tractor Loader — and you'll have a pair of low-cost workers that take over one of your toughest jobs.

ALLIS-CHALMERS, FARM EQUIPMENT DIVISION, CALGARY • EDMONTON
REGINA • SASKATOON • ST. HYACINTHE • TORONTO • WINNIPEG

ALLIS-CHALMERS

Engineering in Action



The Fluid Milk Industry

The fluid milk industry is a "sitting duck" for technological advance.

Milk has a high labour requirement, particularly after it leaves the farm. Pressure will increasingly operate to cut down the amount of labour necessary to put milk on the consumer's table. The use of instant dry skim milk to supplement whole milk is one move in this direction. Large containers, store sales, quantity discounts, every other day delivery are others. And instant dissolving dry whole milk will likely be on the grocer's shelves in a few years!

These changes will come and the consumers will receive the benefit of the economies. Saying this does not mean that milk is too expensive now. It isn't. Saying this means only that if our enterprise system has any meaning, these changes and many others will occur.

If this line of thought is correct or defensible, all branches of the industry should give consideration to adapting to change. It must be stressed that the industry is not without its progressive elements. Distributors appear ready to support less frequent deliveries. They may even support quantity discounts and lower prices for those who will carry their milk from stores. Furthermore, the position of union labour is often misrepresented. In order to have a six or a five day week milk wagon drivers have to work from five in the morning until six or seven at night on the day prior to their holiday. These are long hours even for a farmer. It is wrong.

Wages of workers in milk distribution plants are well below those applicable to jobs of equal skill in other fields. Nor are milk wagon drivers overpaid in terms of comparison with other workers. These men not only do a hard physical job but they are skilled salesmen. There is yet no evidence that the milk wagon driver is not prepared to make an adjustment to every other day delivery or even to two or three deliveries per week. He must be assured that his job will not be physically intolerable. Nor

need it be. It is perfectly reasonable to assume that the re-arrangement of the task imposed on labour under modified delivery system is feasible. It would seem to be a relatively simple job for a team of efficiency engineers to devise a plan for milk delivery at once fair to the milk wagon driver and yielding substantial benefits to the consumer. But this must be proven, and it can be proven only by undertaking the basic studies in the efficiency of organizing the task.

So far as the inevitable changes are concerned the farmer and the dairy cow are not expendable. They will not be replaced. But if the requirements of economy and a high quality milk supply require that the two can shipper or even the three can shipper should not be in the fluid milk market, then we shall have to face up to what this implies. If the requirement of economy should demand (and this has not yet been proven) that bulk tank delivery with every other day pick-up from farms is necessary, then we shall have to face that too. If diverting annually thirty to forty per cent of the fluid producers milk into butter and other such products is not, and this would seem to be the case, consistent with efficiency, then we must consider changes in our quota-surplus arrangement. If there is any sense in requiring farmers to accept half the market price for butterfat over a stated minimum percentage, we should try to find it — or change the pricing regulations.

This brief statement fails to do justice to a complicated situation. But Macdonald College hopes that it may encourage constructive thinking on this important problem.

Our Cover Picture

The home on our cover this month is that of Mr. and Mrs. T. C. Stuart who own and operate Tutira Farm at Arundel, Que.

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Potato Processing Is Big Business

Local plants would use more Quebec potatoes if they could buy the type they need.

THE potato chip and frozen French fried potato industry has grown into big business during the past few years; figures from the United States show that in 1956 about nine million bushels of potatoes were processed into frozen French fries, and about thirty six million bushels went into the making of potato chips, frills, etc. Canadian plants, while they do not process such a large volume, are nevertheless good customers for local potatoes, provided they can buy potatoes that will process satisfactorily.

One firm near Montreal which makes potato chips uses sixteen million pounds of potatoes a year, but only one-third of their potatoes are bought from local growers. The other two-thirds must be imported from the United States. The reason is that in the United States the growers who are producing especially for this rather specialized industry are growing their crop under conditions that will assure potatoes that will process well; what is perhaps more important, these potatoes are stored under conditions that will provide, later in the season, the kind of potato that will still make good chips and French fries.

This particular firm buys local potatoes in the fall, processing them as they are delivered from the fields. But as soon as storage potatoes must be used, the local product is by-passed in favour of the imported stock. If local growers were to plant the varieties needed by the processing plants, and if they grew and stored them so as to give potatoes throughout the winter that would make acceptable chips and French fries, they would have a good market at their doorstep.

Not every variety of potato will process well, and there is even a considerable difference in the way the same variety will behave when grown in different localities. Also, the use to which the potato will be put must be taken into consideration when the variety is being selected. For example, Chippewa will make a good potato chip, but not a good potato frill, which is sliced much thicker at the plant.

The number one requirement for a potato for this industry is that it process into a light coloured, golden brown chip. People "eat with their eyes" and since the consumer prefers the light coloured product, the processor who cannot supply this will find his sales decreasing. Good colour does not depend to any great extent on the processing; all manufacturers use the same technique. It is the potato that counts.

The processor chooses his potatoes on the basis of grade, variety, specific gravity, maturity and storage

conditions. Grade is not the most essential factor, since the outward appearance of the potato is not too important, though tubers are handled more easily when they are all about all the same shape and size. The variety, however, must be carefully chosen. Irish Cobbler, Russet Burbank, Russet Rural, Sebago, Kennebec and Katahdin all make good French fries, and for potato chips, favoured varieties are Cobblers (when first harvested), Chippewa, Sebago, Kennebec and Russet.

It is the chemical make-up of the potato that determines how it will process. A potato which accumulates a high percentage of reducing sugars will process dark, because the sugar caramelizes in the frying. For best results, the potato must be of high specific gravity for this kind of potato will make a chip with low oil content; oily potatoes make greasy chips.

Potatoes that have not matured properly are of low specific gravity, high oil content, and are likely to process dark. This maturity can be achieved by planting early, harvesting late and by killing the vines fairly slowly so that the food manufactured in the leaves can be translocated to the tubers. The best processing potatoes will be harvested in a season which has had a long frost-free period with relatively warm weather in the latter part.

But even potatoes grown and harvested under the best conditions will not measure up to the standards of the processors if they have been improperly stored. Good storage should prevent development of rots, keep sprouting at a minimum, and prevent excessive loss of moisture from the tubers. Every effort must be made to provide storage conditions which will prevent large accumulation of sugars.

Storage temperatures of 40° F. or lower will prevent sprouting; but reducing sugars and sucrose accumulate in the tubers in excessive quantities at temperatures between 40° and 45°. Therefore, it is exceedingly important to have available some method of storing potatoes at 50° to 60° giving little or no sprout growth, no accumulation of sugars and little loss in weight. Obviously, the ordinary farm storage will not give these conditions; and in the districts where potatoes are grown specifically for the processing plants, rather elaborate storage houses will be found, with temperature and ventilation carefully controlled, often with automatic controls.

Ready-to-eat potato chips, and frozen French fried potatoes, are becoming more and more popular in the home since they are so easy to prepare for the table. But many housewives think that the time-saving is the only advantage, and much prefer the taste and texture of potatoes cooked on the family stove. How can she buy the kind of potato that will give high quality

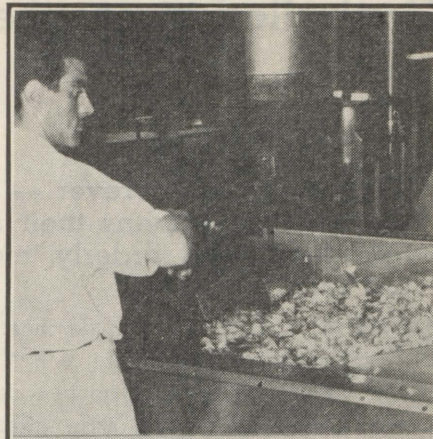
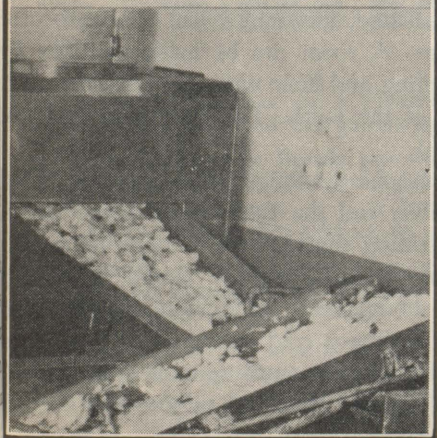
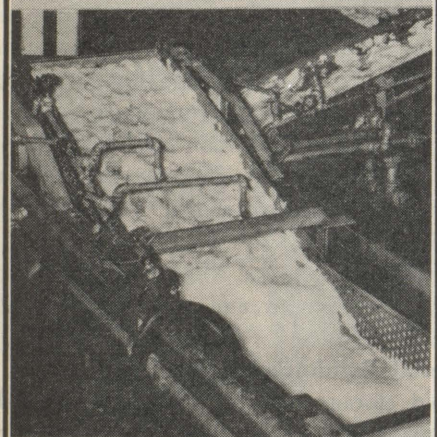
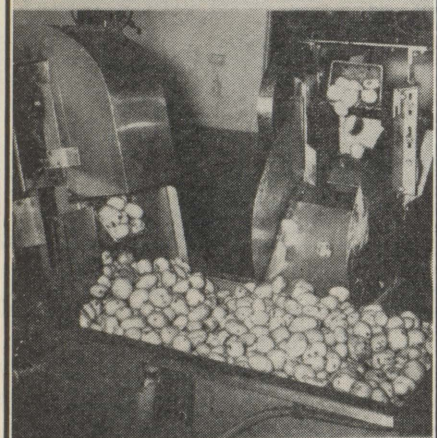
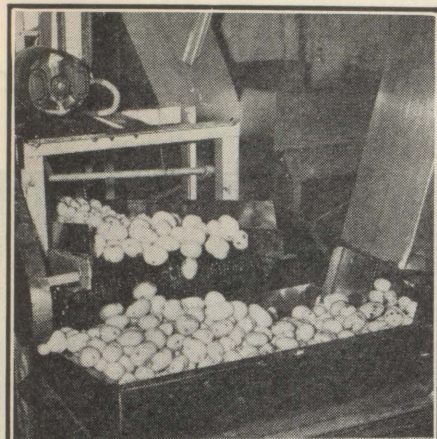
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From Potato To Chip

These panels of pictures illustrate the various stages in the production of high quality potato chips. It is to be noted that at no stage of the process are the chips touched by human hands, except when the inspector removes broken or discoloured chips; and even then, she touches only the ones she removes.

The first step (which is not illustrated) is grading, using a standard potato grader. After grading, the potatoes are washed thoroughly then passed a conveyor to the peeler, where whirling emery discs rub away the skin. The first picture in the left hand panel shows the potatoes coming from the peeler, ready for the first stage in the process. The conveyor which can be seen at the right of the picture picks them up and, in this factory, carries them to the floor above. The second picture shows the upper end of this conveyor, dropping the potatoes onto a rack from which another conveyor, seen at the left, moves them into the chipper. Here whirling heavy knives slice them, and the sliced potatoes then pass out of the machine, as shown in the third picture. Here strong jets of water play on the slices, washing them thoroughly and removing in the process much of the starch—an important item in the production of good coloured chips. The foam gives a good indication of the thoroughness of the washing; but the jets do not play with enough force to damage the chips. In the fourth picture are shown the washed chips being fed into the fryer on yet another conveyor.

The first picture in the right hand panel shows the chips, now their golden-brown colour, coming out of the fryer after having been cooked for just the right length of time at exactly the right temperature. They fall onto another conveyor where they pass by a keen-eyed inspector who removes any chips that do not come up to standard. The packaging into cellophane bags is shown in the last two pictures.



Controlled-atmosphere Storage

Lets McIntosh Apples Live Longer

by Jean David

They won't last forever — but storing them thus lengthens their storage life and helps the orderly marketing of the crop.

WHAT variety of apple do most Canadian housewives prefer? McIntosh! Why? The grocery man will tell you; it has an attractive red colour, a good flavour and a smooth and crisp texture. These factors have added up to make the McIntosh Canada's fastest selling and most widely grown apple variety.

Not content with this, Quebec apple growers are determined to make the McIntosh an even larger seller in the future. They hope to accomplish this by extending its "selling life" in the winter by another four to six weeks, by using a type of storage that will prevent core flush.

In ordinary cold storages where the temperature is held at 32° McIntosh apples usually develop core-flush around the beginning of January; a pinkish-brown condition around the core which eventually becomes a star-shaped brown area. The development of this disorder pretty well closes off the sale of McIntosh apples each winter.

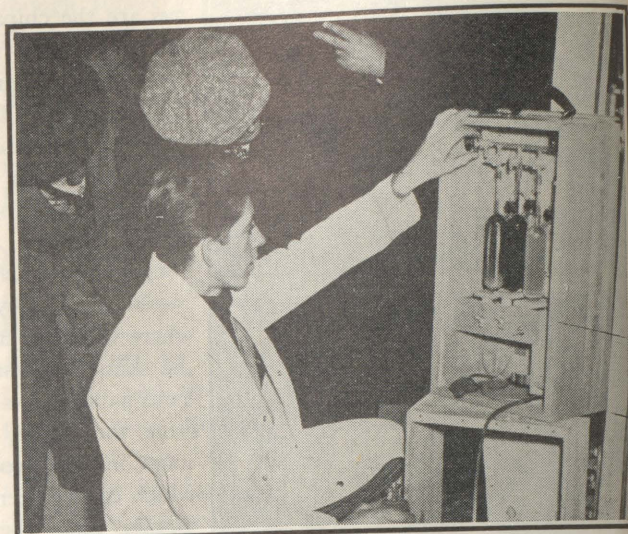
McIntosh apples stored at 39° will not develop core-flush, but their storage life is short at this temperature and they become mealy sooner than at lower temperatures. This is where the controlled atmosphere comes in. By modifying the composition of the atmosphere in the storage room, the life of the apples, even at this relatively high storage temperature can be considerably prolonged.

How It Works

Even after apples are picked, they go on living, and they must be kept alive in storage, otherwise they will rot. When properly stored, they go on living for a long time, for storage slows down the rate at which they use up the energy material within their tissues.

In ordinary old storage, it is the low temperature which slows down this ageing process. It used to be thought that the colder the storage room (short of freezing) the longer the storage life of the apples. But workers in England found that apples will break down at temperatures well above freezing. To permit storing at higher temperatures and still keep the apples in a healthy condition, they developed this "new" method of storage some 30 years ago. It depends somewhat upon the temperature of the storage room, but much more on the composition of the air in the room.

This "gas storage" as it is often called, (though "controlled atmosphere storage" or "modified atmosphere storage" are better terms) preserves the apples by keeping the atmosphere in the storage room at the concentrations



The relative concentrations of oxygen and carbon dioxide within the storage room are checked daily. Here the technician demonstrates how it is done to a group of growers.

of oxygen and of carbon dioxide which will slow down the living rate of the apples to the point where they go on living, but only just. Apples even in storage, "breathe"; they absorb oxygen and give off carbon dioxide just as human beings do. In ordinary storage, the apples go on "breathing" until they become over-ripe and start to break down. In a controlled atmosphere storage, ventilation and the use of chemicals maintain the balance between the oxygen and carbon dioxide concentrations at the point which experiments have shown will keep the apples in best condition longest.

The recommended conditions for McIntosh apples are 5% carbon dioxide, 2½ oxygen and a temperature of 39°.

Special Buildings Needed

An ordinary cold storage building cannot be turned into a controlled atmosphere storage without considerable changes, for an insulated, gas-tight room is essential for this kind of storage. A room can be made gas-tight by lining the walls, ceiling and floor with metal sheets, overlapped and sealed at the joints. The door opening must also be tightly sealed.

A controlled-atmosphere storage room must be filled as quickly as possible, and the room sealed immediately, for any delay in sealing shortens the storage life of the fruit. Apples going into the storage should be of top quality only and should be a little more mature than those destined for ordinary cold storage.

Control over the gas concentrations in the storage room must be maintained from the minute the door is

(Please turn to page 8)



THESE BONDS CAN BUILD A FUTURE

Another Pavlova or a Florence Nightingale—what will she be when she grows up?

Canada Savings Bonds purchased now, can provide the necessary funds when it's time for college . . . for her trousseau . . . or for establishing a home. All the things that add up to a worthwhile future.

Should an emergency arise, Canada Savings Bonds can be redeemed quickly and easily for cash at face value plus earned interest.

Sign up for a Canada Savings Bond today. You can do it through banks, investment dealers, trust or loan companies, or on the payroll savings plan where you work.

Buy
**CANADA
SAVINGS
BONDS**

A Better Buy Than Ever—Interest: First 2 Years 3¹/₄%, Remaining 11 Years 4³/₄%

Handling Hay Without Leaf Loss

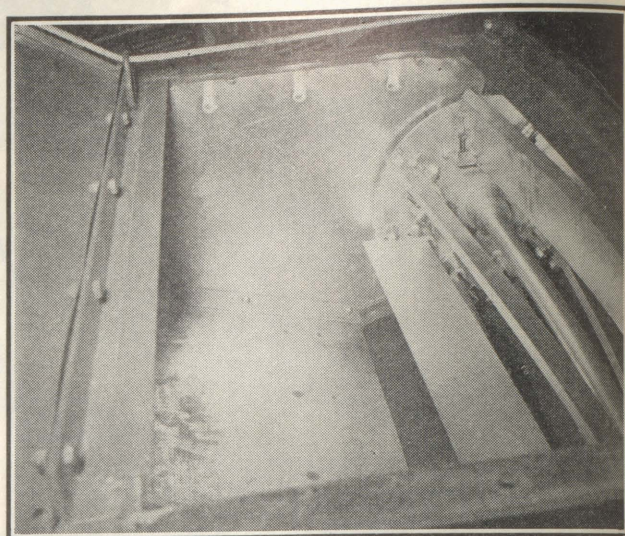
When someone comes along with a new cutting mechanism for a crop harvester, it's a matter of more than casual interest.

THE biggest trouble engineers have when they are designing crop harvesters is with the chopping mechanism. The usual flywheel type of chopper, or cylinder knives, found in most harvesters, all take a lot of power, which in some cases has to come from an auxiliary motor on the harvester in addition to the power take-off. And the conventional cutting arrangement often plugs up, as most farmers who have got into uneven windrows with a crop harvester know from experience.

A machine with a new idea has been making an impression wherever it has been demonstrated. This is the Grasslander, with a chopping mechanism which, according to its designers, has four times the capacity but needs only one-quarter the power of conventional crop harvesters.

The cutting principle involved is as simple as the wringer on grandma's washing machine. The forage feeds between two cylinders, just as clothes feed through a wringer. However, the upper cylinder is fitted with six carbon steel knives, like the reel on a lawnmower. The business edges of the knives come in contact with a rubber-covered lower cylinder, cutting the forage as it passes through. Sixteen inches in diameter and revolving at the rate of 380 revolutions per minute, the two cylinders swallow up windrows from a 12-foot cut with little apparent effort.

It's a low-pressure cut, which to an engineer is of special significance since it requires less power. And to a farmer, it means the harvester can be operated by the power take-off of a 2-plow tractor.



This is the heart of the machine. The forage is chopped between the steel blades on the upper cylinder and the rubber-covered lower one, instead of being sliced or shredded as in the usual type of harvester.

Passing the forage through the cutting drums without changing the direction is another mechanical advantage of the machine. From the cutting drums, the crop continues straight into the air blast which carries it into the wagon.

Watching the Grasslander at work, farmers have commented on the smoothness with which the machine appears to handle the crop. This is apparently a tribute to the simple, straight-through design which has reduced stress and vibration to a minimum. The cutting head, and the fan, operating at 1550 revolutions per minute, are driven together by a single set of standard Vee belts. The rated capacity for harvesting grass at 80% moisture is 50 to 60 tons per hour, and for dry hay, 18 tons per hour.

Rabies in North-Western Quebec...

Health of Animals officials of the Department of Agriculture point out that the recent outbreak of rabies in Pontiac and Gatineau Counties, is a seasonal development. It is actually an extension of established infection in wild life—particularly foxes, in the northern areas. It penetrates into more settled areas when infected wild animals come into those areas from the north and attack domestic animals, transmitting the infection to them.

The transmission of rabies from wild life to domestic animals first became serious in the far west some years ago. The infection among northern wild animals gradually moved east and two years ago was serious in northern Ontario. More recently it has appeared in northern Quebec and in the meantime appears to have

diminished in the northern areas of the west and of Ontario.

Rabies is a disease of carnivorous animals and is only transmitted to other animals and humans by the bite of a rabid animal.

Following usual procedure dog vaccination clinics have been established in the infected areas in the present outbreak in Quebec. While the vaccination of dogs in areas to which rabies has penetrated is a valuable control measure, the most effective means of preventing the passage of the disease from wild to domestic animals.

In such outbreaks local municipal authorities are urged to enforce dog control measures as it is particularly from

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DEPARTMENT OF AGRICULTURE

*Activities, Plans and Policies of the Quebec
Department of Agriculture*

Notes From the Quebec Fair

OPTIMISTS had predicted that Quebec's forty-sixth Provincial Exhibition would break all previous attendance records; but three days of pelting rain dashed these hopes, although there were several days when attendance for the single day was higher than ever before.

There is always a theme for the Provincial show, and this year, in keeping with the efforts toward that line that municipal and provincial governments have been making all summer, Highway Safety was featured. The display of the Provincial Police, something new for the Fair, stressed this theme. Apart from this, no startling innovations were seen, but the added space made available by the new building which was in use for the first time last year was all taken up with industrial exhibits. Accommodations for exhibitors have been improved, and it is expected that much more will be done to provide larger and more comfortable quarters for livestock exhibitors in particular before long. The probability of this was stressed on more than one occasion by the Mayor of Quebec during the course of the Fair.

The agricultural section of the fair was well supported, with 234 individuals showing on one or more of the many classes, and most if not all of them took at least one award home with them. Two exhibitors joined the ranks of Quebec royalty when Paul Aime Dion of Honfleur was proclaimed Honey King for the second time in three years and Paul Emile Plante of Bowker Lake was named Maple Products King for the third time since this competition started.

Rene Lortie of Charlesbourg presented a collection of vegetables that took first place among the five displays that were up and J. B. Gosselin of Ste. Famille took most of the apple awards in the fruit section. Home crafts were represented by more than 150 displays by various Cercles Fermieres, and the provincial masters of woodcarving, iron working, weaving and so forth had their usual large displays in the Industrial Building.

With The Livestock

Something that was new for the Exhibition was the sale of Holstein breeding stock, when 33 head were put up at auction. Top price of \$1000 was paid by W. K. MacLeod for a cow consigned by Raymondale Farm. Including this transaction, the average was \$325 on the sale.



Umbrellas were in evidence many times during the Quebec Fair. The two box-like affairs at the top of the scaffolding on either side of the entrance are the shelters for two youths who, according to them, were staging the world's first double pole-sitting contest.

Jerseys were shown by Pierre Veillon of Sweetsburg, Wilfrid Hadlock of Frelighsburg, L. S. Webster of Massawippi, A. E. Couture of St. Augustin, Lucien Morin of St. Sylvestre and Couture Bros. of St. Prosper. Hadlock's Home Farm Rose Beatrice continued her winning ways by taking her fourth senior and grand championship for the season and he also had the junior male and the reserve senior and grand male championship. L. S. Webster had Frontenac Sultan Sport for senior grand champion bull, and Pierre Veillon had the junior and reserve grand female championship on Wendybrook F. B. Butha, with the reserve junior male ribbon added for good measure, on Wendybrook Skymaster, Hadlock took the junior herd award and Webster the senior.

The Ayrshire show was away down this year with 4 exhibitors showing 56 head. Levis College had the best junior herd and showed the grand and the reserve grand champions, Chacook Salty 4th and Burnside Worthy Comment. The junior male championship went to the St. Bernard Hospital's Glengarry Jean's True Farm, with J. W. MacGillvray's Glencameron Brigadier in reserve. MacGillvray also had senior and grand and the reserve in the females on Glengarry Lucky Winsome Lady and Leitchcroft Mona. Levis College had the junior female and J. P. Lagace the reserve on Levisienne Hermitate and Lagace Normande.

Holsteins had 144 head in the ring shown by 8 exhibitors, though one of these had brought only a few head. W. K. MacLeod had his Carnation Northman for senior and grand champion bull, and Carnation Inka Country Lad for junior. In the female championship classes he had Springbank Polly M. for reserve senior and grand. For the fifth consecutive year Lionel Baril of Plessisville took the female senior and grand championship on Rag Apple Segis Sue and he also had Inverness Buckley R. A. Ovation for junior champion. Reserve junior female went to the St. Laurent College's Raymondale C. Northman. MacLeod entries took the senior and junior group awards.

Popularity of the Canadian breed in the province was pointed up by the show of 110 head brought out by 7 exhibitors, all except one, O. A. Fowler of Kingsbury, coming from the St. Hyacinthe area. Albani Nichols of La Presentation had the veteran Carlo des Etangs for grand champion bull and his son Jules showed the junior champion. Fowler had the reserve senior and grand championship on Lone Oak Prince Henry and L. A. Sylvestre had La Gorgendiere Montcalm as reserve junior. Albert and Jules Nichols had, in females, all the championships except the reserve junior which went to Ernest Sylvestre.

Three exhibitors came out with dual-purpose Short-horns; C. N. Abbott of Varennes, Jos Patoine & Fils of Honfleur and Mrs. Peter Williamson of Ste. Anne de Bellevue, and all three shared in the major awards. Abbott entries took the ribbons for the two senior championships and both junior reserves. Mrs. Williamson had the junior male and the junior and reserve junior female champions, while Patoine showed the reserve senior male. Mrs. Williamson had the junior herd and the junior get of sire; Abbott the senior herd, the progeny of dam and showed the only entry in the senior get of sire class.

Sheep and Hogs

It is characteristic of the sheep show at Quebec that practically every type of sheep has its place in the catalogue, and seven breeds were well represented this year. Laurent Couture of Loretteville had the champion Leicester ram, the reserve ewe and took all the firsts in the group classes for this breed. L. P. McCarthy of St. Augustin had the reserve ram and Antonio Sevigny of Princeville showed the champion Leicester ewe. Marcel Laliberte of Lotbiniere, Robert Laliberte of the same place and Hectance Carpentier of Clairvaux were also showing.

In Shropshires, with four exhibitors competing, Albani Nichols of La Presentation had the top ram and ewe and took the flock prize. The Trahan Brothers of Yamachiche showed the junior ram and Garrett Chapman of Ste. Scholastique the junior ewe.

Oxford top prizes went to J. B. Grenier of Yamachiche, who had the two champions and firsts in all the group classes. N. G. Bennett of Bury was alone in the Northern Cheviot classes, and Hectance Carpentier and his son had the only exhibits of Cheviots.

Bennett and Frs. Montminy of St. Gilles were the only two with Suffolks; Montminy had the champion ewe and Bennett entries took the other awards, including a special for the best group of five lambs.

Hollis Burns of Cookshire took the awards with his Hampshires, except for the reserve senior ram which was shown by Chas. Milot of Yamachiche.

CORRECTION

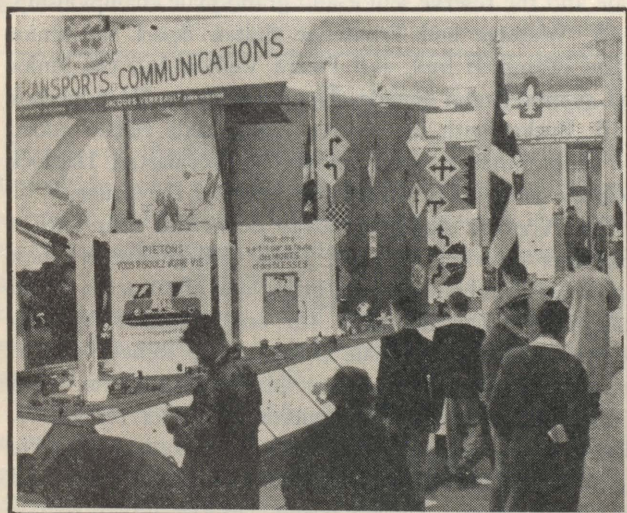
In our July issue, in the remarks on the inside back cover about earthworms, it was stated that, among other diseases, whiptail of cauliflower is caused by lack of boron. Whiptail is caused by a mineral deficiency in the soil, but the element lacking in this case is molybdenum, not boron.

APPLES . . .

(continued from page 4)

sealed, and the oxygen concentration should be brought down from the normal 21% to 2½% as quickly as possible, since there seems to be a connection between the rate of oxygen decrease and the occurrence of storage scald. The carbon dioxide content should be maintained at 5% all the time.

It costs more to store apples under controlled atmosphere conditions, but the advantage is that high quality McIntosh apples are available for sale as late as March or even April; at this date controlled-atmosphere apples will be sound and free from core-flush. On top of this they will have a longer shelf life after removal from storage and their flavour and firmness will be better than apples from conventional storages. There is a bright future for this type of storage in Quebec and more will be built. It has been estimated that as high as 15% to 20% of our apple crop will be put into controlled atmosphere storages in the near future.



This display by the Department of Transport and Communications stressed Highway Safety, the over-all theme of the Fair.

Milk Shippers Form Marketing Boards

The first milk producers' marketing board, known as the "Quebec Carnation Milk Producers' Marketing Board" has been set up according to the Quebec Agricultural Marketing Act.

In July of this year 2,615 farmers who supply milk to the Carnation Company plants at Sherbrooke and at Waterloo voted on the plan to establish the producers' board. This is the number of farmers who were shipping to these plants in April when the producers had their original plan approved by the Quebec Agricultural Marketing Board. Three quarters of all the milk shippers eligible to vote had to approve the plan before it could become the official bargaining agent of all the shippers.

Farmers concerned were polled by mail by the Marketing Board, and about 81%, or 2,119 shippers, voted. Against the plan there were 3.9% or 102 shippers, but 76.7% or 2,007 of them voted in favour. All voting was by secret ballot.

Clayton Bernard of Waterville and Reg. Hodge of Cookshire are the English representatives on the seven-man producer board. The provisional directors have opened an office in Sherbrooke and appointed two secretaries; G. Dube of Sherbrooke and Lee Pomeroy of Compton began their work in September.

Trucking, testing and weighing of milk will be the first questions to be tackled by the Producers' Board. The producers may, through agreement with the Carnation Company, check the company's tests and weights, and negotiate their own trucking agreements.

The Producers' Board is financed by a levy of one and a quarter per cents per hundredweight of milk delivered to the plants concerned, and the levy applies to all shippers.

A similar arrangement has been worked out by shippers to the Fry Cadbury plant at Huntingdon and the Joubert plant at Nicolet, under the supervision of the U.C.C.

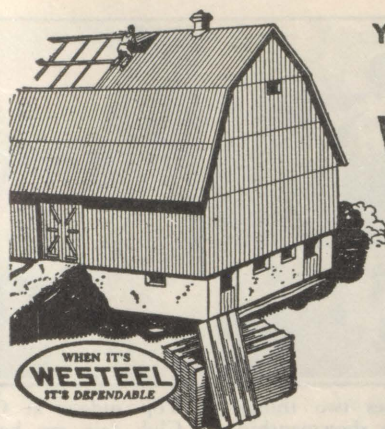
POTATOES . . .

(continued from page 2)

results every time? Retail stores don't sell potatoes according to variety name.

First of all, the housewife can use potatoes that she has kept at room temperature for a few days, in which the sugar content has come down to the proper level. Then, from the potatoes she has on hand, she can select those that will produce mealy, non-greasy French fries, using the simple test also used by commercial plants to determine the specific gravity of the potatoes. She prepares a solution of salt, in the proportion on one pound of salt in a gallon of water. The potatoes are dropped, two or three at a time, into this solution. The potatoes that sink will make far better French fries (and also better baked potatoes) than those that float.

Some of the material in this article has been taken from "Farm Research", published by the New York State Agricultural Experiment Station at Geneva and the Cornell University Agricultural Experiment Station at Ithaca.



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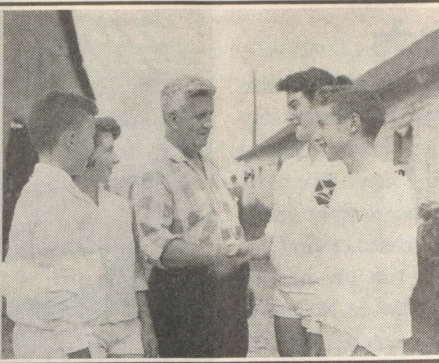
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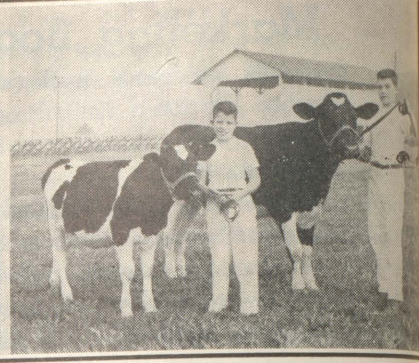
AND BUY FARM SUPPLIES



Peter Finlayson illustrates two things that helped him win the showmanship contest at Ormstown; he is paying attention to his Ayrshire calf and at the same time keeping an eye and an ear cocked for the judge's signals.



Top judges at Ormstown's 4-H Calf Club fair are being congratulated by Agronome Leo Beaudin; he is shaking hands with the winner, Trinkie Hooker. The other are left to right, Garth Cavers, Anne McEwen and Al McEwen.



The two top calves at Ormstown were shown by Ian and Gordon Bustard. Ian, in front, had the reserve and brother Gordon the champion.

Quebec's 4-H Fairs

FALL is the time of year for 4-H dairy calf achievement days across Canada. It is the day of reckoning, when members find out just how well they have raised their calves and how much they have learned about showing and judging dairy animals. The glamour and excitement of a fair may be lacking but to most young farmers the club's achievement day is more important than fair activities. Parents and relatives generally come out en masse to encourage the 4-H'ers and often local merchants and farmers help out by donating prizes or trophies.

Two achievement days held recently in Quebec were at Howick and Ormstown — in the heart of one of the best dairy areas in the province. Turnout of members at both these achievement days this year was a little disappointing. Pink-eye, which has been fairly prevalent this year, was responsible for keeping the calves of several members at home. But although large numbers might have been lacking, enthusiasm was not.

Eighteen members showed their calves at the Ormstown Calf Club's day held at the local fairgrounds, while 16 members brought their calves to the Howick Club's show, which was held on the farm of Earle Ness. Only Ayrshires were shown at the Howick Achievement Day. At Ormstown Holsteins dominated with fifteen of the members showing them. Two showed Jerseys and one an Ayrshire. At both fairs the members brought their previous years' calves to show how they have developed. Bob Ness judged the Ormstown Club's calves and Jack McGeorge the Howick calves.

At the conclusion of the judging at Ormstown, joint-club leader J. D. Lang asked the club members to bring suggestions to "prize day" in February on how to liven

up the club's program so it would draw more into the club. He told them a bus trip was being planned for next year, but that other ideas are also needed.

Ormstown 4-H Club Results

Top showman at the Ormstown show was Peter Finlayson with Gordon Bustard being given the reserve ribbon. Following the top two in order were: M. C. Hooker, A. McEwen, M. Gruer, Anne McEwen, J. Cavers, Ian Bustard, G. Cavers, J. English, S. Ovans, B. Lang, G. Cavers, N. Winter, W. Robertson, Anita and Margaret Bryson and Shirley Ovans.

In Holsteins Gordon Bustard had the championship calf while his brother Ian had the reserve.



The Howick champions at the 4-H Club Fair were Beverly Smith, Ross Peddie, Alvin McArthur and Barbara Logan.

Peter Finlayson showed the champion Ayrshire, and Anne McEwen had the top Jersey.

In the judging competition Trinkie Hooker was first and she was followed in order by Al McEwen, Garth Cavers and Anne McEwen.

Howick 4-H Club Results

In showmanship Bev Smith won the Burnside trophy for being top senior showman, while Ross Peddie won the Parker trophy for top junior showman.

In the calf classes Barbara Logan won the Templeton Memorial trophy for showing the champion calf — it was first in the junior calf class. Alvin McArthur's top senior calf was awarded the reserve championship ribbon. Betty Cairncross showed the top junior yearling and Brodie Craig the reserve. Alvin McArthur had the top senior yearling and George Cairncross the reserve. Ross Peddie had the best 2-year-old followed by George Cairncross.



Hard work and big trucks made quick work of getting home in time for chores at the end of the Howick show.

Provincial Dairy School Opens

Classes at the Provincial Dairy School at St. Hyacinthe are underway for another year, and indications are that the School will have another busy year, especially since it is now compulsory for any owner of a pasteurization plant to be the holder of a certificate of having completed a course of study at the School. If he does not have such a certificate, he must employ someone in his plant who does.

Dates for the various courses this year are:

Dairy Technology	October 1 to March 31
Milk Testers Course	October 1 to October 31
	and
	January 7 to February 7
Ice Cream Makers' Course	November 27 to December 20
Butter Makers' Course }	February 10 to February 22
Cheese Makers' Course }	

No tuition is charged for any of these courses, but board and lodging must be paid for by the students, of whom about 125 are expected to register this session.

Twenty-Five Years of Service

There came the night of a lifetime last month for Agronome Vincent Lanouette, when hundreds of well-wishers gathered to tax the capacity of the largest hall in Victoriaville to pay him honour on the occasion of his 25th anniversary as a member of the staff of the Agricultural Education Service. Leaders in the agricultural, business, religious and social life of the Bois Francs district vied with one another to extol the contributions he has made, particularly in the training and encouragement of young farm boys and girls during the years he has been associated with this work.

When all the tributes had been paid, he was presented with a suitable gift and Mrs. Lanouette received a beautiful bouquet of roses as a souvenir of a happy occasion.

National Farm Radio Forum

1957-1958 SERIES

- Nov. 4 — **NATIONAL FARM POLICY**
Canada's farm policy, like farming itself, must constantly change and develop. On what programs should we concentrate our efforts, and why?
- Nov. 11 — **FARM CREDIT**
What is wrong with our farm credit set-up?
- Nov. 18 — **A NEW LOOK IN FARM MACHINERY**
Should farm machinery be more versatile to meet the needs of the present-day farm economy?
- Nov. 25 — **FOURTH NIGHT**
- Dec. 2 — **IN THE NEWS**
A highlight of current issues in the farm field.
- Dec. 9 — **IMPORT CONTROLS: ARE THEY NECESSARY?**
There are many types of import controls. How can they best serve agriculture?
- Dec. 16 — **THE RURAL COMMUNITY**
A good community is one young people want to live in. What is needed to make this possible?
- Dec. 23 — **FOURTH NIGHT**
- Jan. 6 — **PRODUCTION RESTRICTIONS**
Should farmers attempt to plan their production on the basis of expected demand? How should these controls be put into effect?
- Jan. 13 — **PRICE AND INCOME SUPPORTS**
Deficiency payments and support prices — how can these be used to stabilize agricultural income?
- Jan. 20 — **PRODUCER MARKETING**
Legislation now provides new federal and provincial powers to enable farmers to sell their own products, through marketing boards. What should farmers expect of these boards and marketing co-operatives?
- Jan. 27 — **FOURTH NIGHT**
- Feb. 3 — **"LET'S MAKE IT LEGAL"**
Many families have found themselves in difficulties because they did not have proper legal documents. Who really owns the farms? What are its boundaries? Who will own it next?
- Feb. 10 — **IN THE NEWS**
A highlight of current issues in the farm field.
- Feb. 17 — **EDUCATION — WHO SHOULD PAY?**
Do differences in income among the provinces create a need for federal aid? How might it be handled?
- Feb. 24 — **FOURTH NIGHT**
- Mar. 3 — **THE "LOW INCOME" FARMER**
Who is he? What are his problems? Do we need special policies and programs to meet them?
- Mar. 10 — **"LADIES AND GENTLEMEN . . ."**
How can women best serve in farm organizations? Should they have joint or supplementary programs?
- Mar. 17 — **CANADA'S ROLE IN WORLD AFFAIRS**
Canada stands high among nations. How can we use our prestige to promote the idea of collective security, and support the United Nations?
- Mar. 24 — **FOURTH NIGHT**
Tune to the Trans-Canada Network of the CBC at 8.30 p.m.

Quebec Farm Leaders Study Farm Organization

Twenty farm leaders participated in the five-day Ontario-Quebec Farm Forum Workshop at Pine Lodge, Bristol, Quebec. Mrs. Carl Anderson and Ross Oswald, president and vice-president of Quebec Farm Radio Forum, and Keith Greig and Wells Bishop, president and vice-president of the Quebec Farmers' Association attended. Also taking part were representatives of six District Farm Organizations, Miss Ruth Runnells, handicraft technician for the Quebec Women's Institute, and Lee Pomeroy of Sherbrooke, Secretary of the Quebec Carnation Milk Producers' Board. Among Ontario delegates, Donald Sorley represented the Ontario Farm Radio Forum Council.

Participants opened the five-day Workshop by listing the problems besetting farmers and agricultural communities today and what they thought would be problems five years hence. Then they examined the neighbourhood, community, district, Provincial and National Organizations through which any citizen might work to solve the problems.

During the review of the organizations it was found that the Women's Institute, Quebec Farm Radio Forum and the Quebec Farmers' Association each have a separate, distinct, and very necessary function in the rural community. Quebec Farm Radio Forum is an adult education program. It is educational because it tries to present all the facts on each side of every argument — facts which rural people would be unable to obtain any other way. It also provides leadership training for rural people. On the other hand, the Quebec Farmers' Association aims to protect the farmers and agricultural industries by making sure that all laws enacted by the Governments are in their favour and by representing them in other ways.

In discussing how to make organizations more useful and attractive, participants pulled National Farm Radio Forum apart. They reviewed the functions and responsibilities of the National Board, the Provincial officers, the District committees and the individual Farm Forum and Farm Forum members. From their studies, they decided that the District Committee should be responsible for

organizing new Farm Forums. They also proposed an amendment to the Provincial by-laws which would more clearly state the functions and duties of District Committees.

Visitors from Pontiac, Papineau and Gatineau Counties attended the Workshop for one evening. The Workshop prepared a program similar to a Farm Forum Rally for them. Besides giving excellent practice in planning community meetings, it also provided a chance for participants to meet the local Farm Forum members. The next day, the meeting was reviewed and studied. Ways were suggested of improving the weaker parts of it. Participants agreed that better district meetings would strengthen National Farm Radio Forum.

The major problem of the Workshop was to draw up a plan of action for each District Committee to follow that would give Quebec Farm Radio Forum 1,100 members this season. A ten point program was prepared. It outlines the steps that participants agreed the District Committee should follow in September, October and November to obtain the required number of members.

One afternoon, each person took a turn demonstrating how to organize a Farm Forum. The group then studied the problems encountered. They emphasized that a Farm Forum organizer should have the group go through each step in a Farm Forum meeting as he explains it.

Six participants, when evaluating the Workshop, stressed that similar study groups should be held each year. Said George Irving of Huntingdon.

"Workshops have a place in the future, because with changing times new problems arise which should be discussed among the leaders of the organization".

All were agreed that the Workshop had clarified their thinking about farm organization, had helped them to carry out their duties, and had been an enjoyable experience.

The Workshop was conducted by Floyd Griesbach, National Farm Radio Forum Secretary, and Leslie Young, Provincial Secretary.

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Dear Readers:

Frost hit the gardens in places a month ago. The trees sheltered the one here enough to prevent damage and we managed to harvest a good crop of ripe tomatoes and red peppers. The corn matured fully and the empty stalks bear witness to many enjoyable meals.

Due to a severe rain and hail storm, and very cool weather in August, the green feed we planted in July did not come ahead so we turned the cows into it, thus enabling us to maintain a good flow of milk. The threshing is done leaving a fair yield of Vanguard oats. The clover in the new seeding is excellent in spite of the weed spray we used in June.

A sharp watch has to be kept on all herds of cattle for pink eye, a very contagious disease. Some of animals in the first herds attacked have been lost, and others have been blinded permanently. So after this first costly warning everyone carefully examined their animals. Every milking we walked down the milking line squinting into each cow's eyes. I imagined them answering back, "Well, am I honest?" We had one cow whose eye started to water in the morning; by noon she was blind and had matter running

down her face. We made a hurried trip to the veterinary who gave us violet crystal dye to drop in. A day or two later she was better. Other farmers have been using penicillin and various other prescribed drugs.

Farmers in this part of the province have also had to contend with floods and with wild animals. In the Thetford Mines and Kinnear's Mills district a severe flood washed away quantities of top soil and caused some loss of livestock. Bolton farmers had to keep watch on their livestock at night as some predator was causing heavy loss to sheep. At one time it was thought it might be a cougar but the animal was finally shot by John Taylor and turned out to be a wolverine. Now the question is how many young did she leave, and will they survive to prey on the flock?

There are a lot of bears around this year. They visited one of our patches of oats and the boss found the sheaves on the pasture side of the fence where they had taken them to strip the kernels off. They got very tame and crossed the Island Brook road one afternoon. By the time four of them had gone through they had stretched a large hole in the wire fence and had been seen by Ronnie Kerr. They apparently didn't know what he can do with a gun or they would have been more cautious. Anyway, two of them carry several slugs and the family is short one yearling cub who took a bullet in the head. Either a head or a heart wound seems to stop them, but body shots seem to imbed themselves in the fat and do not cause instant death.

A lot of experience and education are needed if we are to combat and overcome all our trials in this business of farming. A knowledge of soil elements and fertility is a must if we hope to harvest good crops. Erosion, animal nutrition, herd protection against disease, business management and sales practices are all things that need every day study long after school days are over. Where is a better place to keep in touch with all this than your local Farm Forum?

Inquire about this year's topics and see if study of them will help you. Ask for information about the Quebec Farmers' Association and find out how it can be of use to you.

Did you see the tug of war at the Winter Fair at Sherbrooke?

Sincerely,

Wally.

The Farm and The Market

Canada's 1957 apple crop is expected to be about 13 million bus. about 5 percent bigger than the '56 crop. This is almost wholly due to B.C.'s bumper crop which is almost half as large again as it was last year. New Brunswick and Nova Scotia are the only other two provinces reporting a better crop than last year. Quebec's crop is not expected to run more than about three-quarters as large as it was last year.

This year's crop of oats in Canada has been placed at 383 million bushels, about 27 percent less than last year's. Barley production estimated at 223 million bushels is about 17 percent below last year.

Hog surveys and forecast in Canada and the U.S. indicate the pig population has been building up and that more market hogs are on the way and will result in increased pork supplies this fall and winter and on into 1958. Hog marketing on Canadian markets at the end of August and beginning of September were running slightly ahead of the same date a year ago. This was the first time this situation had risen in 1957.

Quebec's swine population has dropped slightly in the last year, according to a recent release of the Quebec Bureau of Statistics. They report that on June 1, 1957 there were 825,000 swine on Quebec farms compared to 887,094 on the same date a year ago. They also add that from December '56 to May '57, 92,000 sows farrowed 833,000 piglets and from them 720,000 little pigs were saved. They added that another



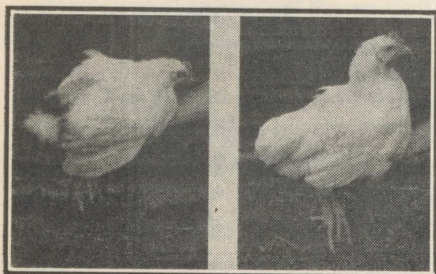
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95,000 sows were scheduled to farrow between June and November 1957.

Canada's butter production for August was slightly above a year ago — the first time an increase has been reported in several months, according to a recent report of Olive & Dorion Ltd., Montreal butter merchants. Despite this stocks on hand at the end of August were well below a year ago. On Aug. 31 there were 83,247,000 pounds on hand compared to 115,904,000 pounds on the same date a year ago.

The 1957 production of shorn wool in Canada is estimated by the Bureau of Statistics at 6,050,000 lbs., down about 2 percent from last year's figure of 6,165,000 lbs. A smaller Eastern clip was given as the major factor.



The hen on the right, treated with THRAM, does not show evidence of attack by others exhibited by the untreated hen.

Can Chickens Smell?

Yes, apparently hens have a sense of smell and taste, according to the results of experimental work at Cornell University. And as a result of this work, a chemical has been discovered which may solve a major problem for chicken farmers.

This chemical, marketed under the trade name THRAM, will apparently help to curb cannibalism which can be an expensive problem in the poultry flock.

The new liquied is sprayed or painted on chickens of any age; the birds dislike its taste and smell and tend to avoid contact with each other. The odour and taste, however, have no effect on birds dressed and ready for market.



Electricity Lightens Farm Labours

Thanks to the harnessing of electric power, farming today has become a much more pleasant and profitable enterprise.

Electricity can do a multitude of tasks around a farm . . . it milks cows, hoists and grinds feed, cleans, cools and heats buildings, broods chickens and pigs, sharpens tools and implements, supplies light, hot water and ice, freezes foods, pumps water, cooks meals, washes, dries and irons clothes, brings news and entertainment through radio and television . . . in fact, electricity can do more things, more economically, than any other means.

Quebec's rural and industrial development, as well as its continued expansion, stems from inexpensive electricity supplied by Shawinigan. Today, great new power projects are planned or actually underway to meet the ever increasing demands from every corner of the province.



RABIES . . .

(continued from page 6)

dogs running loose that contact can be made with foxes or other wild animals which may be rabid. Owners are particularly urged to tie dogs at all times and walk them on a leash.

The Department of Agriculture stresses that these sporadic outbreaks

of rabies in settled areas are to be expected as it is impossible to eradicate the disease in far northern areas or prevent occasional wild animals which may be rabid from moving south. It is through the co-operation of all concerned that the disease can be checked in fringe settlement districts.



THE WOMEN'S INSTITUTES SECTION

*and to matters of interest to them
Devoted to the activities of the Quebec Institutes*

The Canadian Delegation in Rome

by Anne Harvey

The last issue of "Federated News" gave a vivid account of the Ceylon Conference. For that reason Mrs. Harvey did not repeat the story for the Journal. Instead, she tells about the visit of the Canadian delegation to the Food and Agriculture Organization (FAO) headquarters in Rome. With the close ties between our own international organization, the ACWW, and FAO, she felt this would be of interest to W.I. members)

While in Rome, our Canadian delegation was invited to visit FAO Headquarters. We were welcomed by Mr. Faveur, Information Officer of the Agricultural Division and escorted, much to our surprise, to "Canada Room", so named because FAO was formally founded in Quebec in October, 1945. The FAO of the United Nations grew out of a Conference on Food and Agriculture held at Hot Springs, Virginia, in 1943. A Committee was appointed to draw up a Constitution which was acceptable to most Governments so, in 1945, the first FAO Conference took place in Quebec. They chose as their motto, "Fias Panis" (Let There Be Bread) and the FAO settled down to work at Headquarters in Washington, D.C.

We were next greeted by Mr. Gratton, who introduced Miss Margaret Hockin, Home Economist; Miss Scott of the Nutrition Division and Miss MacKay, formerly of the Manitoba W.I. and presently on loan to FAO in Iraq. He said that the welfare of, and bettering conditions of rural peoples were FAO's business, for it believed that to achieve permanent peace and proper standard of living for all mankind, it must see to it that they are properly fed, clothed and housed. FAO has no authority to request foreign countries to operate but can send experts, when requested, provided funds are available. Its funds come from subscriptions, membership countries, etc. In 1950, a United States Technical Assistance Fund was set up, which was welcomed. Fellowships have been granted, many of the recipients having studied in Canada. FAO keeps four technical and three other experts in the field and its general method is to keep in touch with them, exchanging information and technical knowledge. He then called on Miss Hockin to address us.

She welcomed us cordially, regretted she had been unable to attend the Ceylon Conference and explained the close association FAO has had with ACWW since 1946. It was one of the first, and has the longest consultative status of any. We were pleased to be told that FAO had never welcomed so many Canadians in a delegation before.

Miss Scott addressed us next. FAO has a small Nutri-



This is the get-together party at Gallefaci Hotel. Mrs. Bandaranaike, is standing at the extreme right and Mrs. Harvey and Lady Coomaraswamy are seated in the front row just behind the dancer who is performing in the classical and folk ballet which formed part of the programme.

tion Division of 15 staff members, made up of 12 nationalities. It has two sections — Food Consumption and Food Management, which are basic to all. It helps governments to orient food policies. When FAO finds a lack of protein, it calls on WHO and UNICEF to find ways and means of providing more. There is a great lack of personnel to remedy such situations. It points out what constitutes an adequate diet and UNICEF looks after the rest. WHO has a Nutrition Section that works for the prevention and treatment of disease.

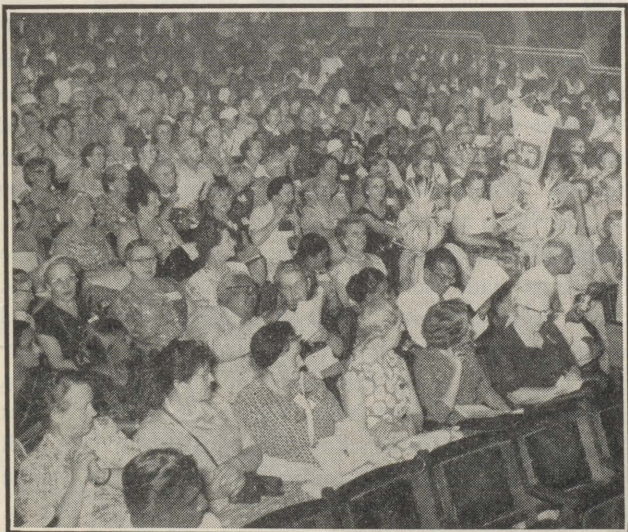
Miss Hockin explained that the work of Home Economics had been carried on since 1949, under a special rural program. Their first efforts were directed toward the Caribbean Area. They have 16 Home Economist Officers out in the field, many of which are Canadian women. She mentioned Miss Neilson in Thailand, Miss Estelle LeBlanc, Miss MacKay, Dr. Abel, etc. and, in each instance, FAO provides equipment. It provides simple home mechanics; she made special mention of one in Arabic, largely pictorial, for use in the Middle East, and where there is so much illiteracy.

Mr. Faveur told how backward and over-populated most underprivileged countries are. The questions arise as to

how they live, what they eat, etc. FAO MUST increase production but distribution of food is difficult. Living standards and incomes are low, there are no skilled, trained people and so, 60% of the world goes undernourished, thousands die of hunger and the efficiency of those who live is diminished. Most underprivileged countries are agricultural ones, so what interest do we developed countries have in helping them? As WE become industrialized, we MUST find new markets and these underdeveloped countries MUST increase their standard of living. Money is found for atomic bombers costing \$6,400,000, yet FAO is expected to feed the world — too big a job with such meagre means.

But, I must tell you about these beautiful modern Headquarters. In 1949, the Headquarters in Washington received an invitation from the Government of Italy to establish permanent quarters in the city of Rome, which was readily accepted. These magnificent buildings had been started by Mussolini, to be used as his Colonial Palace, and one building was only a steel and concrete frame, while only the foundations had been laid for the other. The Italian Government passed two appropriations bills and, by great effort, one building was completed and turned over officially to FAO in 1950. The other building was completed and, in 1951, on the occasion of their Sixth Conference, this enormous site, plus the buildings on it, were officially given "into the permanent use of FAO by the Italian Government for the nominal rent of one U.S. Dollar per annum".

One building is a seven-story one, with 392 office rooms, all with outside exposure, (corridors, stair-cases, elevators, etc., being located around the inner areaway). Committee Rooms on 2nd, 3rd and 4th floors, equipped with 481 telephones, are air-conditioned and acoustically treated, as are the restaurant and cafeteria, in the pent-house on



Hon. Mr. S. W. R. D. Bandaranaike, Prime Minister of Ceylon, opened the conference. He is seen at the extreme right of the second row. Mrs. Sayre, ACWW Past-president is at the right of the first row and Lady Binney, Chairman of the Executive Committee, is third from right.

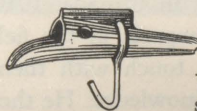


This is the Canadian group photographed in the Conference Hall of the Grand Oriental Hotel. Mrs. Summers is in the light dress in the centre of the middle row. One of the World Vice presidents and Mrs. Adams, FWIC president and ACWW Area Vice-president, are on her left.

the roof. The kitchen has every modern equipment, even to steamtables in the cafeteria. There are five passenger and one freight elevator, a large double flight of stairs in the marble wall on one side, and four smaller staircases. We found a Post-Office, Bank and Express Office on the ground floor.

The other building houses the Library, with 350,000 volumes, connecting reading-rooms, and reference, photostat, and microfilm facilities. There are 192 rooms and the lovely marble used comes from Carrara. The great Conference Hall, for plenary sessions, features a beautiful ceiling and stained glass work. There are two smaller Committee-rooms and all are equipped with simultaneous interpretation, as well as 664 headphones and 12 loudspeakers. It has its own radio recording studio, and laboratories in the basement. Housed in these two buildings are FAO's technical divisions, and the informational, educational, and administrative services.

We adjourned to the Auditorium to see a couple of interesting films, following which we were escorted to the cafeteria for a delightful luncheon, served on the terrace, overlooking the beautiful city of Rome. It was an unexpected and thoroughly rewarding experience, to have this chance to hear of the work of FAO and to visit its "home".



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ASK FOR 1957 CIRCULAR

The World's Children

by Mary L. Watson

Mothers everywhere feel the same way about their children. We are all "sisters under our skins", whether those skins be brown or white, yellow or black. Mrs. Berry brought this out very strongly when she told us of women she had visited in East, South and West Africa, the Middle East and Northern Europe. They all wanted one thing in common — a better future for their children — just as we do. When, therefore, our sister woman stretches out her hands to us and says, "Help me to help my child", shall we not respond?

Fortunately we can give her help, the best kind, that of helping people to help themselves. This can be done through UNICEF — the United Nations Children's Emergency Fund. UNICEF, as you know, is an integral part of the United Nations. At present a Canadian, Mrs. D. B. Sinclair of Ottawa, has been named the first woman to occupy the key position of Deputy Director of UNICEF. We, as members of the ACWW, belong to one of the organizations concerned with the welfare of women and children, co-operating with the Non-Governmental Organizations Committee of UNICEF.

How can we help? Buying and selling UNICEF Christmas cards is one way. The 1957 selection is the largest ever offered. You will like them, I know. The designs have been contributed by Ludwig Bemelmans, who did the delightful illustrations for the "Madeleine" children's books. Each box this year will contain two each of five instead of the four designs of former years. Realizing that UNICEF is supported solely by voluntary contributions, more people are buying more cards because by so

doing they are contributing toward helping a child to life itself. For every card sent means somebody cared — not only about a friend during the holiday season — but about the welfare of a child. Figures become living, breathing things when a dollar profit on these cards can save TWO children from blindness. Let your greetings help a child!

There is also another way to help the world's less fortunate children. Your children can do this, through the Hallowe'en Shell Out for UNICEF. Last year the Shell-out for UNICEF attracted the participation of community groups in every province and some \$50,000 was the amount collected. Won't you enlist the help of your children and have a Shell-Out for UNICEF this Hallowe'en?

We can also help by making known the work of UNICEF. Show Danny Kaye's film, "Assignment Children". Last year we saw on TV, Danny Kaye's further portrayal of UNICEF's international family. Did you know the travel involved in making this movie, the presentation of "Assignment Children" to new audiences and personal appearances for UNICEF all over Europe and in Africa was made at his own expense? Asked why, in view of his busy career, he has made three missions abroad and undertaken other UNICEF activities, the comedian answered:

"If we, the adults of the world, do not assume the responsibility for the health and the welfare of the children of the world, we will have no world to assume any responsibility for in the next 50 or 100 years".

The Month With The W.I.

The Q.W.I. Convention was well reported. Branches gave this item a prominent place in the news this month. Members back home should have a clear idea of what went on at this year's well attended event. Another item welcomed by your Publicity Convenor is the frequent reference to the "Federated News". We need to keep informed, gaining an enlarged vision of the W.I., nationally and internationally.

Brome: Austin netted \$427.05 at their Garden Party. They paid their \$40 public liability insurance on both halls and made the last payment on the "kitchen" debt, \$274.65. Knowlton's Landing held a food sale and afternoon tea.

Chat-Huntingdon: Aubrey - Riverfield entertained members of the Ormstown W.I. Dundee heard articles on recent developments in Education. Franklin Centre had a talk by Mayor R. J. Blair on the work of a Municipal Council and a paper, "Stopping Immigration to Canada". A discussion was held on the need for

phone operators to be allowed to call local residents for help in case of fire. Articles were donated for Havelock Fair W.I. Booth and prizes for the School Fair allotted. A demonstration on corsages was held. Hemmingford heard a talk on "Dietetics" and had a discussion on the



Aubrey-Riverfield held a picnic meeting at Mrs. Alan Hooker's cottage at Lalonde's Point. The hostess is seated at the extreme left.

W.I. County Scholarship. The School Fair was again successful. *Howick* heard a talk on the Home Economics Course at Macdonald College by Miss E. Kerr, a student there, and a talk on the use of vinegar. The demonstration here was on Pancake Making and Automatic Fryer-Cooker. *Huntingdon* heard a talk on a visit to Scotland, by Mrs. Wood, accompanied by pictures. Items were read on Ruth Harding's radio interview of Helen James on the Ceylon Conference and a report given of the W.I. Booth at Huntingdon Fair. A sale was held of the leftover articles from this booth. *Ormstown* heard a talk by Dr. Kelen on Cancer.

Compton: *Bury* entertained the teaching staff of the High School and welcomed a family recently arrived from Scotland. Final plans were made for the 40th Annual School Fair. The program was in charge of the Convenor of Education who spoke on film strips as an aid in teaching, giving illustrations. *Canterbury* sent three boxes of clothing to Montreal to be distributed where most needed. Prizes were awarded to members who grew the best geraniums from slips given out in the spring and \$8 donated to the School Fair. A salad supper was held. *Cookshire* heard a talk on "Photography as a Hobby", by the Rev. Mr. Breen, illustrated with colored slides of a trip to Ireland. The county bursaries were discussed and the school fair. The teaching staff was welcomed by a reception. *East Clifton* heard a report of the W.I. and Sunday School picnic. Four members joined in a broadcast over CKTS on the topic, "Pasteurization of Milk". A flag has been ordered for the W.I. hall and a Chinese Auction held. *Sawyerville* made final plans for the School Fair. This year's project is to assist the teaching staff of the High School in every possible way and to supply cod liver oil capsules to the pupils. *Scotstown* sent woven articles and a painting to the W.I. exhibit at Compton Fair and a box of cottons to the Cancer Society. A story was read from the New Zealand W.I. magazine, "Home and Country", which was on display.

Gaspé: *Sandy Beach* had a cooking demonstration by Miss McOuat, and some of the members joined in a hat course with York W.I. The "turkey project" was discussed, ten members receiving them through the local agronomer. An article on the Queen was read and money donated for school prizes. *Wakeham* heard talks on treatment for electric shock and how to choose your children's footwear. A food sale was held and donations included \$5 for prizes for the children's fair, clothes to needy families, scrap books for children in hospital and sanitarium and linens to the Cancer Society. A remodelling and millinery course was given here by Miss McOuat. *York* is also carrying on the turkey project. A dance was held and \$8 donated for school prizes. A millinery course here (mentioned above) and several members attended the annual picnic.

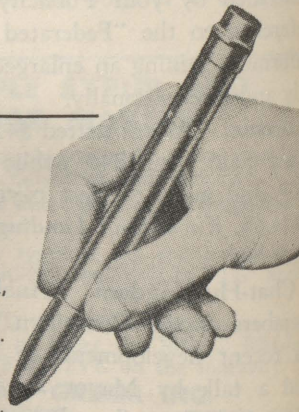
Gatineau: *Aylmer East* sent a member of the South Hull JWI to the Bury Rally. A letter was read from a W.I. member in Northern Rhodesia. *Breckenridge* heard papers on "The Most Important Business in the World",



The members of the Melbourne Ridge W.I. made a record when they turned out 55 hats at their millinery course.

"Crop Improvement", "Kitchen Hints", and "Touching up Furniture Scratches". A contest was also held, "Do You Know Your Cabinet Ministers?" *Eardley* heard papers on "New Fabrics in the Wash" and "The First Dominion Day" Mr. G. Cooligan, an Ottawa lawyer, spoke on wills and stressed the importance of car owners having Property Damage and Public Liability Insurance. *Lower Eardley* had a demonstration on making corsages. The convenor of Agriculture reported on the project of asking residents of Eardley Road to put their names on their mailboxes. Final plans were made for exhibiting at Aylmer Fall Fair. *Rupert* sent a donation to the County Loan Fund and congratulated Mr. David Gibson, a local boy, on winning the Q.W.I. Bursary at Macdonald College. A tea was held to raise funds. *Wright* made final plans for exhibiting at the Aylmer Fall Fair and reports two first, one second and a third prize at the Ottawa Central Exhibition. Talks were given on "Education" and "School Conditions in Canada".

Missisquoi: *Dunham* entertained the Provincial and County Presidents, Mrs. Harvey and Mrs. Creller, and heard a talk by Mrs. Harvey on "Ceylon". Ceylon tea was served with the refreshments. *Fordyce* members were interviewed and pictures taken of quilts on display by a reporter and photographer from the Montreal Daily Star.



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This is the Compton County W.I. booth at the Cookshire Fair, representing 60 years of Institute progress with a map illustrating its growth around the world. As a follow-up of the exhibit, three members were interviewed over CKTS, Sherbrooke; Mrs. R. E. Joyce, the county president, Mrs. Finlay Bennett, Convenor in charge of the exhibit, and Mrs. George Parsons, Q.W.I. Convenor of Home Economics.

Among the quilts was one over 100 years old, as well as new ones made by the members. The story, with pictures, appeared in the "Star" under the title "Souvenirs of Memories". Work done at the short course was demonstrated and \$10 donated to the Cowansville Calf Club. Stanbridge East welcomed Mrs. Harvey home from the Ceylon Conference (this is her W.I.) and heard a talk on some of her experiences. Plans were made for the School Fair and Hobby Show. Ceylon tea was also served here.

Papineau: *Lochaber* had a display of hand work by an elderly member and donated \$25 to the Local Cemetery Fund. A contest was held on Canadian geography, with prizes given.

Pontiac: *Bristol* heard a paper on "The Life of Nellie McClung". A cooking sale was held and a donation given to the Girl Guides. *Clarendon* enjoyed slides on a trip from Halifax to Vancouver and donated to the Fund for Retarded Children. *Fort Coulonge* presented gifts to the President and the Secretary who have moved away from the community. *Quyon* also gave a donation for the work for retarded children. A talk was given by the Supervisor of Public Relations, Bell Telephone, and films shown on "Telephone Courtesy" and "Party Line". The exhibits for fairs at Shawville, Quyon and Ottawa were planned and work done on the War Memorial Project. *Shawville* gave a donation towards defraying expenses of Boy Scouts going to the Jamboree in England, and to the Cemetery Fund. A millinery course has been held, and a bridge marathon started. *Wyman* saw slides of a trip from coast to coast.

Richmond: *Cleveland* held a remnant and food sale and gave a donation to the Sherbrooke Hospital. A spelling bee and a "Know Your Soap" contest were on the program. *Gore* heard readings on "The First W.I." and "The First Dominion Day". Christmas card samples were on display and orders taken. The contest here was "Name the Paper, or Magazine". *Melbourne Ridge* had

a reading on "Education" and others on Welfare and Health. The W.I. lunch booth at the County Fair netted \$143.58. An apron sale and a blackboard sold from the W.I. Hall, also aided the treasury. *Richmond Hill* repaired the W.I. Hall floor. Their contest was "Word Building" and another on vegetables. This branch is donating a door prize for the Cooking School, sponsored by the County W.I. *Richmond YWI*. A sale of cloth and an auction of "forfeited" birthday gifts were the money-raisers here. *Spooner Pond* A Bingo Party, a card party and a sale of pot holders made from salvage were the funds "aids" here. A gift was given a member on her 25th wedding anniversary. *Shipton* held a quiz on the new Federal Cabinet Ministers (their names and portfolios) and made plans for the school fair. A box of books was shipped to the Armed Forces overseas. Four members of the Asbestos CAC were present and a discussion followed.

Rouville: *Abbotsford* entertained Granby West and Granby Hill Institutes when members of the Fordyce W.I. gave their skit, "The W.I. Scene, 1897-1957". A Chinese auction of a birthday cake aided the funds.

Shefford: *Granby Hill* held discussions on what could be done to benefit school children, and also the best way to assist the Cancer Society. *Granby West* donated diapers to the Cecil Memorial Home and held a contest. *South Roxton* distributed leaflets to the convenors and heard papers on "Penicillin and Its Uses" and "Work is a Proud Word". The CAC Bulletin was discussed. *Waterloo-Warden* catered to the school fair, with afternoon tea served to children and parents. Bingo was played and a spelling bee enjoyed. The song, "School Days", closed the meeting.

Sherbrooke: *Ascot* entertained Brompton Road W.I. A flower exhibit was held and a contest on gingerbread, with recipe. A garden party was successful and donations were given to the W.I. Fair Booth and Sherbrooke Hospital. *Brompton Road* has been doing work at the Cancer Clinic. Gifts were given to grandmothers, a war veteran, donation to the school fair and a subscription to the Family Herald for an English W.I. Several papers were read at the meeting. *Lennoxville* had a picnic meeting. This branch report the \$10 prize, won for their Hope Chest in the Tweedsmuir Competition (provincial). *Milby* has made 105 dressings for the Cancer Clinic, the work of one member. The branch catered for a wedding, netting \$140. A donation was given to the School Fair and a group toured the Bell Telephone Building.

Standstead: *Minton* won second prize at the county fair on their exhibit. A food sale has been held. *Standstead North* had a picnic in place of the regular meeting. *Way's Mills* gave a donation to the Crippled Children's Camp in Ayer's Cliff.

Vaudreuil: *Harwood* celebrated its 10th anniversary with the traditional cake. The first minutes were read by the first President, Mrs. J. L. McKellar and four previous presidents and the present one gave short readings on the highlights of their term of office. A donation was given to help needy families in the vicinity.

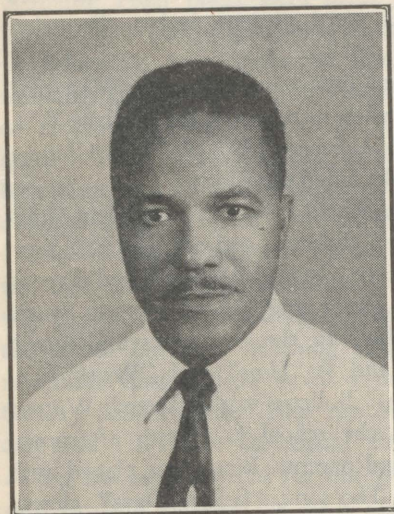


THE COLLEGE PAGE

The Macdonald Clan

Notes and News of Staff Members and Former Students

Putting Theory Into Practice



Eugene Ffolkes, who graduated from Macdonald in 1951 as a specialist in agricultural engineering, is enthusiastic about the job he is preparing to get started on in Jamaica. About a year from now he will be busy setting up a Department of Agricultural Engineering within the Jamaica Ministry of Agriculture, and he

realizes that the task will call on all the skill and technical knowledge gained during his stay here and in the years that have elapsed since he left the College.

Graduating in May, 1951, he went almost immediately

to England, where he enrolled in King's College, Durham University, from which he graduated with a Master's degree in Agricultural Engineering in 1953. He worked for the Industrial Development Corporation for a short time after that, then went into the service of the Jamaican Government in 1955 in the Department of Public Works. He is at present Executive Engineer in the Irrigation and Drainage Branch, which means that he has oversight of the planning, designing and supervision of all irrigation and drainage schemes in the island, which includes all reclamation projects, as well as city works.

Right now he is on a year's leave of absence on a post-graduate training fellowship, which he will spend with the United States Department of Agriculture. His schedule calls for him to spend this time in California and the Western States, touring from one large irrigation and drainage project to another, seeing how the work is planned and executed, and studying the administrative details which are involved. At the end of his leave he will return to the task which is waiting for him in Jamaica.

Mac's Enrollment Continues Upward

Four years ago on this page we pointed to an enrollment of 250 in the School for Teachers, then an all-time record, and stated that during the next 10 years we would likely have to provide for a registration of between 350 and 400. It hasn't taken that long; this session there are 425 students in all the divisions of the Institute of Education, most studying but not all living at the College.

There are almost 200 enrolled in the Elementary Certificate class, over 100 in one or other of the classes leading to the Intermediate Certificate, and there are 12 Kindergarten students. The others on the rolls are in the Bachelor of Education, the High School, or the Physical Education courses.

Registration in the degree courses in Agriculture and Household Science has also taken a healthy rise. There are 73 in Agriculture as against 46 last year, and 36 in Household Science compared to 30 last session. Applications are still being received for the Diploma Course as

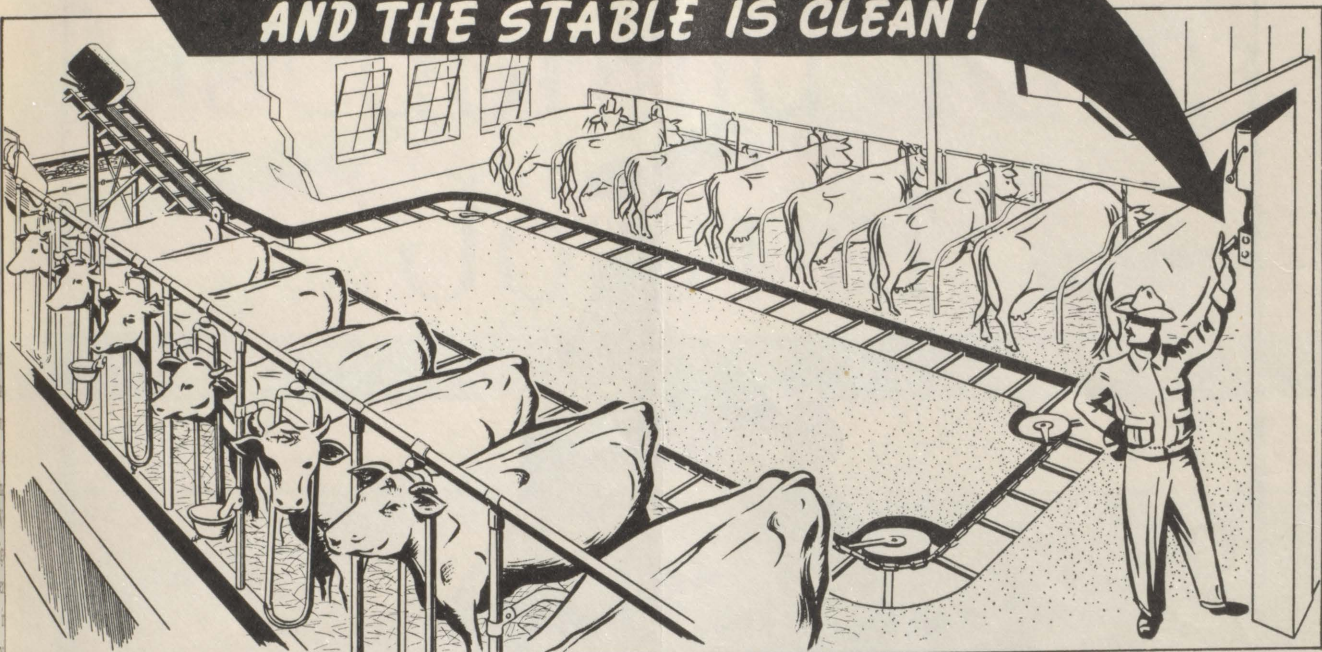
this is written, but it appears likely that here, as in similar courses at other agricultural colleges, there may be a slight falling off.

Once again we have welcomed into the third year of the B.Sc. (Agr.) course a number of students who have taken the first two years of the work either at Prince of Wales College in Charlottetown or at the Nova Scotia Agricultural College in Truro, and we also have accepted several students whose preliminary work was done at the Imperial College of Tropical Agriculture in Trinidad. These newcomers always make a rapid adjustment to their new surroundings and it is not long before they are making a significant contribution to the academic, athletic, and social life of the College.

Classes for the Teachers began early in September, for the others late in the same month, and as you read this, the last of the students, those in the Diploma Course, should be just getting their first taste of College life.

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